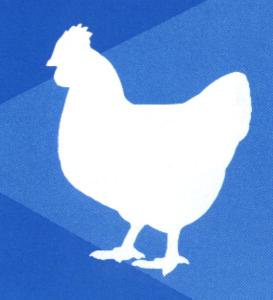
United States Department of Agriculture Agricultural Marketing Service

**Poultry Division** 

# Another Pair of Eyes



# **Another Pair of Eyes**

USDA's poultry acceptance and certification services can assure the integrity and quality of the poultry and further processed poultry products you buy.

Volume poultry buying is a challenge whether you are a food service operator, a food retailer, or a food manufacturer. Meeting this challenge can be simplified if you have:

- Specifications that give poultry suppliers a complete and accurate description of the products you want.
- More bidders, which would increase competition and lower costs.
- Assurance that the products you receive are the products you bought.
- High-quality, uniform products and reliable delivery, order after order.
- Assistance with your own quality control program, especially if you cannot be at the actual processing locations during production.

Greater control over pre-bid product samples and subsequent purchases.

Fewer product rejections and problems at receiving locations, thus controlling costs. USDA poultry certification services give you another pair of eyes—actually, many pairs—those of poultry specialists in the Poultry Division of the Agricultural Marketing Service.

USDA's poultry specialists can help you meet volume buying challenges with valuable, impartial, independent poultry certification services.

- They will help you prepare explicit product specifications for purchasing and processing contracts. They will certify that purchases comply with your specifications.
- Their technical expertise is in tune with the manufacturing technology of today's poultry industry. Their work is uniform from coast to coast. They receive the same training and use the same procedures and instructions all across the country.

A 17-minute, VHS-format video presentation titled *Another Pair of Eyes* visually documents the poultry certification services outlined in this brochure. For additional information, contact:

National Poultry Supervisor, Grading Branch Poultry Division, AMS, USDA P.O. Box 96456, Room 3938-South Washington, DC 20090-6456 Phone: 202/720-4411

# **Product Quality, Acceptability, Price**

Product quality and acceptability can vary significantly, depending upon the formulation and fabrication of each product, as well as the packing and packaging used.

- Batter/breaded chicken nuggets made with whole muscle tissue will have a much different texture than if made with ground chicken.
- The amount of skin and the type of meat used will affect the fat content of a further processed poultry product.
- The amount of batter/breading can range from 15 to 30 percent and will directly affect customer satisfaction.
- Binders or fillers in items like bologna, salami, franks, or chunked and formed breast products affect the amount of water or other liquids held in the finished product, the amount of poultry meat it contains, its texture, and its overall acceptability.
- Portion control is essential if specific meal requirements must be met—whether it's uniformly sized chicken parts, turkey burgers, or batter/breaded chicken nuggets.
- The bursting strength of product shipping containers has a direct bearing on the containers going through normal storage, transit, and handling without breaking down.
- The protective characteristics of the primary container (bag, casing, pouch) affect shelf life by controlling the adverse effects of product storage.

These factors also have an impact on the price of the product.

The price of a turkey roast, for example, depends in part on the amount and the type of white and dark meat used.

		cost per lb.	
1.	60% breast	@\$2.00 =	\$1.20
	40% thigh	@1.00 =	.40
		01.00	\$1.60/lb
2.	55% breast	@\$2.00 <b>=</b>	\$1.10
	45% thigh	@1.00 =	45 \$1.55/Ib
2	50% breast	@\$2.00 =	
۶.	50% thigh	@L00 =	\$1.00
	50% thigh	w1.00 =	
4.	45% breast	@\$2.00 =	\$ .90
	55% thigh	@1.00 =	55
			\$1.45/lb
	40% breast	@\$2.00 =	\$ .80
	60% thigh	@1.00 =	
	Vary the t	ype of white and dark	meat:
		cost per lb.	
	50% breast	@\$2.00 <b>=</b>	\$1.00
	50% thigh	@1.00 =	50
			\$1.50/lb
2.	25% breast	@\$2.00 =	\$ .50
	25% white trim meat	@1.25 =	.31
	50% thigh	@1.00 =	.50
			\$1.31/lb
	25% breast	<b>@\$2.00</b> =	\$ .50
	10% white trim meat	@1.25 =	.125
	15% boneless wings	@.60 =	.09
	40% thighs	@1.00 =	.40
	10% dark meat	@.60 <b>=</b>	.06
			\$1.175/1

# **Specifics about Specifications**

Product specifications can vary in complexity and detail, depending upon your needs. They may include:

Kind or Species Chicken, turkey, duck.

Class or Age

Age of the bird (affects tenderness and dictates cooking and preparation methods for maximum flavor and tenderness).

Grade

U.S. Grades A, B, C (more about grades on page 10).

Type or State
Fresh, chilled, frozen, individually quick frozen (IQF).

Style or Form

Whole carcass, cut-up parts, whole muscle, chunked and formed, sliced, diced, ground.

Ingredients in Formulation

Amounts and types of white and dark meat, age of the meat, skin, batter/breading requirements, marination, other ingredients.

Processing and Fabrication

Processing techniques; cooking procedures, times, and temperatures; hand-deboned or mechanically deboned meat; thickness of slices; size of grinding or dicing; metal detection; finished product size and weight. Laboratory Analysis

Fat or salt content, bacterial count, meat-tomoisture ratio.

Packing and Packaging

Container type and size, number of items per carton or number of cartons per unit, layer packed, poly bagged, vacuum packed, netting, casings, strapping, closures, unitization.

Labeling

Labeling and marking shipping containers and individual products.

Storage and Transportation
Temperature requirements, condition
examination at origin or at destination.

Net Weight

Official test weighing at time of shipment to determine total net weight of each shipment of product.

Contract Compliance and Certification Products to be examined, accepted, and certified by a USDA/AMS Poultry Division representative prior to delivery (more about certification on page 8). Typical products

Barbecued Cooked Chicken

Batter/Breaded Chicken Patty, White, Frozen, Precooked

Batter/Breaded Cooked Chicken Breast Fillet, Frozen

> Batter/Breaded Cooked Cut-Up Chicken

Batter/Breaded Nugget-Shaped Chicken Patty, Mixed White and Dark, Precooked, Frozen

Batter/Breaded Nugget-Shaped Cbicken Patty, White, Frozen, Precooked

Canned Boned Chicken

Chicken Bologna, Cooked, Frozen

Chicken, Fowl, Whole, Frozen Chicken

Frankfurters, Cooked, Smoked, Frozen

Chicken Meat, Diced Frozen, IQF

## Typical products

Chicken Meat, Pulled, Chunked, Frozen IQF

Chicken Patties, Unbreaded, Raw, Dark, Frozen

Chicken Patties with Cheese, 3 ounces, Breaded, Frozen

Chicken, Ready-tocook, Cut-Up, Frozen, 8 pieces

Chicken, White Roll, Cooked, Frozen Cooked

Batter/Breaded Frying Chicken Parts, Frozen

Cooked Batter/Breaded Frying Chicken Tenders, Frozen

Cooked Chopped and Formed White Turkey Cutlet, 3 ounces, Breaded, Frozen

Cooked Turkey Salami (luncbeon meat)

Cooked Turkey Sausage for Pizza

# More about Product Certification

USDA provides poultry certification services for products based on pre-bid samples and for products produced according to your USDA-approved specifications.

These services are paid for by processors and others who request them. The cost is minimal when spread out over a large volume of food purchased, and it could be offset if other procurement costs are reduced.

## Pre-bid samples

You may want to evaluate or sample several commercial poultry products before making an award. After you select a product to buy, USDA can assure that subsequent orders are the same as the sample.

To accomplish this, the processor gives the USDA grader detailed written information about formulating, fabricating, and processing the sample products. The grader supervises their production, places them under seal, and issues a certificate. The samples are shipped to you for evaluation and you select the products to buy. The grader will then supervise production of future deliveries to ensure that they are the same as the sample products you selected originally.

## USDA-approved specifications

No matter how good a specification is, it must be followed correctly to produce the desired result. USDA can help you prepare a good specification and can ensure that it is followed.

You first submit a specification and approval form to the National Poultry Supervisor (see page 3 for address). When the specification is approved, you are notified and the specification is distributed to USDA graders at each processing location.

Graders review product requirements with plant management and oversee production of the product.

When it has been determined that the product is in compliance with all specification requirements, the product is stamped with the Contract Compliance Stamp (see page 11). The number in the center of the stamp will correspond to the number on the USDA Poultry Products Grading Certificate (Form PY-210) that is issued at the time of shipment. The certificate accompanies the shipment to its destination.

#### Typical products

Cooked White Turkey Roll

Frying Chicken, Böneless Breast Halves with Rib Meat

Frying Chicken, Boneless Thighs

Frying Chicken, Quarters, Fresh Frozen

Frying Chicken,
Split Breast with Rib,
Frozen

Frying Chicken, Whole Legs

Ground Turkey

Oven-Cooked Turkey Breast

Oven-Roasted Turkey Breast

Poultry Pot Pie

Smoked Turkey Picnic, Diced, Frozen, Ham Flavored

Smoked Turkey Picnic, Tavern Sbaped,

Frozen, Ham Flavored

Smoked Turkey Sausage for Pizza

### Typical products

Turkey Bologna, Cooked, Frozen

Turkey Canadian Bacon

Turkey, Combination Light and Dark Roll, Cooked, Frozen

Turkey Corndogs, Frozen

Turkey, Dark Roll, Cooked, Frozen

Turkey Frankfurters, Cooked, Smoked, Frozen

Turkey Ham, Chunked and Formed, Diced, Frozen

Turkey Ham, Chunked and Formed, Frozen

Turkey Meat, Diced, Frozen IQF

Turkey Meat, Pulled, Chunked, Frozen JOF

Turkey Pastrami

Turkey Patties, 1 or 3 ounces, Breaded, Frozen

Turkey Roast, Raw

# **More About Grading**

Grading involves evaluating poultry in
 terms of quality standards to determine
 its grade.

The quality standards reflect factors that affect the inherent properties of poultry, factors that determine its relative degree of excellence or value. The highest quality is U.S. Grade A. (A grade shield is shown on page 11.)

Grade A poultry—whole carcasses and bone-in parts:

- are fully fleshed and meaty.
- have good conformation, normal shape.
- · are free of disjointed or broken bones.
- have adequate fat covering over all surfaces, well finished.
- are free of pinfeathers, exposed flesh, and discolorations.
- whole carcasses must have no missing parts.

Grade A boneless poultry products:

 are free of bone, cartilage, tendons, bruises, and blood clots.

Grade A poultry products that are frozen:

 must be free of freezing defects such as dehydration or excess moisture. Contract Compliance Stamp

Mark of assurance



Grade Shield

Mark of quality



Inspection Stamp

Mark of wholesomeness



# Inspection

All poultry that the Poultry Division grades or certifies must first be inspected by USDA's Food Safety and Inspection Service. Inspection ensures product wholesomeness and that it has been processed, handled, packaged, and labeled properly. The inspection stamp is shown above.

#### Typical products

Turkey Sausage Links, Seasoned, Frozen

Turkey Sausage Patties, Seasoned, Frozen, Raw

Turkey Sausage (Polish), Seasoned, Cooked, Frozen

Turkey Sausage, Smoked, Frozen

Turkey, White Roll, Cooked, Frozen

White Turkey Patty, 3 ounces, Breaded, Frozen

Young Turkey Boneless Breast with Rib Meat, Frozen

Young Turkey Breast with Ribs, Frozen

Young Turkey Halves, Frozen

Young Turkey Roast, Raw, Boneless, Frozen

Young Turkey, Split Breast with Rib, Frozen

Young Turkey, Whole, Frozen



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A poultry certification program for volume food buyers

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To file a complaint, write the Secretary of Agriculture, U.S. Department of Agriculture, Washington, DC 20250 or call (202) 720-7327 (voice) or (202) 720-1127 (TDD). USDA is an equal employment opportunity employer.

